



# PASTES FOR FINE PASTRY

For cream, buttercream, doughs and more

**3** DREIDOPPEL  
IDEAS FOR GOOD TASTE. SINCE 1899.

# SUITABLE FOR ALL APPLICATIONS

Customised flavourings are the basis of a varied product range. The intense flavours provided by Dreidoppel pastes for fine pastry ensure maximum variety and have a wide range of applications.

GLAZES

FRUIT FILLINGS

**FONDANT**

FRUIT SPREADS

DOUGHS

CHOCOLATES

MARZIPAN

BREAD

CREMES

SYRUPS

GANACHE

DESSERTS

ICE CREAM

CONFECTIONERY

MASSES

**CREAM**

AND MANY MORE

## Serving trends begins with the choice of baking ingredients!

Today's consumers want products to be more „natural“: This applies to cakes and pastries as well. Fulfill these demands from the start, when selecting ingredients!

We make it easy for you; nearly all of the Pastes adhere to our Dreidoppel Clean Label Standard!

### Most Dreidoppel Pastes are

- Free from artificial colouring and preservatives
- Free from modified starch
- Free from further additives (except for citric acid)



# Our pastes for fine pastry

More than 50 different kinds

All natural flavours

Suitable for all applications

No artificial colours or preservatives

Provides both: flavour and colour



One of more than 50:  
Lavender Paste (Item No. 23820)

## A Genuine Original

Often imitated but never equalled. The distinctive brown 1-kg-jar filled with our fine pastry paste has its established place in confectionaries and bakeries.

More than 50 different kinds are constantly being developed and refined, backed by 120 years of experience, and offer a toolkit full of flavour variety.

- Consistent quality
- Prepared with selected ingredients
- For high success and product reliability
- With paste-like consistency for optimal dispense

This is how we support the professionals

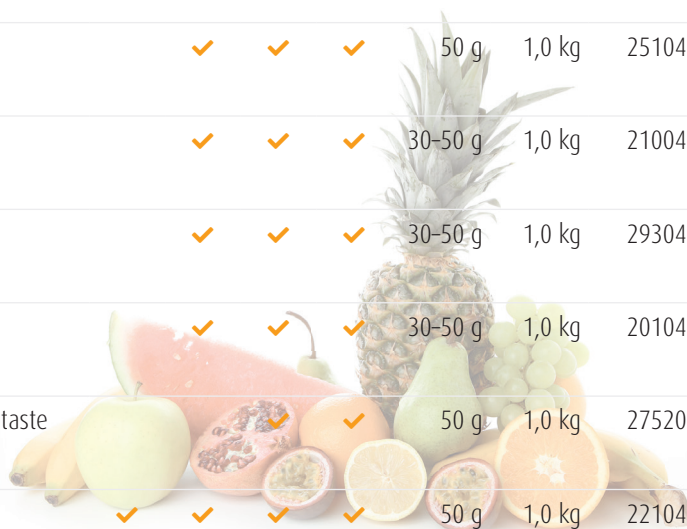
in creating their own, individual tastes in cakes and baked goods.

Discover our classical variations and a wide range of trend-flavours in this folder.

# OUR PASTES FOR FINE PASTRY IN MANY DIFFERENT FLAVOURS

## Native and exotic fruits

Product name	Product description	with pieces	bake stable	Clean Label	vegan	Dosage per 1.000 g	Package	Item-No.
<b>Amarena</b>	<ul style="list-style-type: none"> <li>Amarena cherry preparation with the fruity taste of Italy</li> <li>Contains amarena cherry pieces</li> </ul>	✓	✓	✓	✓	50 g	1,0 kg	29104
<b>Apple</b>	<ul style="list-style-type: none"> <li>Apple preparation with a fully ripe flavour note</li> <li>With apple pulp</li> </ul>		✓	✓	✓	50 g	1,0 kg	22304
<b>Apricot</b>	<ul style="list-style-type: none"> <li>Apricot preparation with the taste of ripe fruit</li> <li>For 100 g paste we use approx. 93 g apricots</li> </ul>	✓	✓	✓	✓	50 g	1,0 kg	20604
<b>Banana</b>	<ul style="list-style-type: none"> <li>Banana preparation with a full-bodied fruity sweetness</li> <li>With banana pulp</li> </ul>		✓		✓	50 g	1,0 kg	20204
<b>Blackberry</b>	<ul style="list-style-type: none"> <li>Food preparation with the taste of native berries</li> <li>With blackberry pulp</li> </ul>		✓	✓	✓	50 g	1,0 kg	27304
<b>Blueberry</b>	<ul style="list-style-type: none"> <li>Blueberry preparation with the characteristic flavour of wild berries</li> <li>For 100 g paste we use approx. 123 g blueberries</li> </ul>	✓	✓	✓	✓	50 g	1,0 kg	21304
<b>Cherry (Morello)</b>	<ul style="list-style-type: none"> <li>Cherry preparation with juicy cherry flavour</li> <li>For 100 g paste we use approx. 107 g sour cherries</li> </ul>	✓	✓	✓	✓	30-50 g	1,0 kg	20504
<b>Coconut</b>	<ul style="list-style-type: none"> <li>Coconut preparation with the creamy taste of coconut pulp</li> </ul>		✓	✓		50-70 g	1,0 kg	19904
<b>Coconut with pieces</b>	<ul style="list-style-type: none"> <li>Coconut preparation with 30 % coconut flakes</li> </ul>	✓	✓			90 g	5,0 kg	22808
<b>Elderberry</b>	<ul style="list-style-type: none"> <li>Elderberry preparation with a light floral fi nish</li> <li>For 100 g paste we use approx. 87 g elderberries</li> </ul>		✓	✓	✓	50 g	1,0 kg	28204
<b>Lemon</b>	<ul style="list-style-type: none"> <li>Lemon preparation with a juicy-sour fl avour note</li> <li>For 100 g paste we use approx. 98 g lemon juice</li> </ul>		✓	✓	✓	30-50 g	1,0 kg	20304
<b>Lime</b>	<ul style="list-style-type: none"> <li>Lime-lemon preparation with a typical lime taste</li> </ul>		✓	✓	✓	50 g	1,0 kg	25104
<b>Mandarin</b>	<ul style="list-style-type: none"> <li>Food preparation with a light tangy note from the zest</li> <li>With natural mandarin flavour</li> </ul>		✓	✓	✓	30-50 g	1,0 kg	21004
<b>Mango</b>	<ul style="list-style-type: none"> <li>Mango preparation with an exotic taste of the ripe fruit</li> <li>With mango pulp</li> </ul>		✓	✓	✓	30-50 g	1,0 kg	29304
<b>Orange</b>	<ul style="list-style-type: none"> <li>Orange preparation with a sun-ripened taste</li> <li>For 100 g paste we use 58 g of orange juice</li> </ul>		✓	✓	✓	30-50 g	1,0 kg	20104
<b>NEW! Passionfruit</b>	<ul style="list-style-type: none"> <li>Passionfruit preparation with an authentic, tangy-fruity taste</li> <li>For 100 g paste we use 58 g of passionfruits</li> </ul>		✓	✓	✓	50 g	1,0 kg	27520
<b>Peach</b>	<ul style="list-style-type: none"> <li>Peach preparation with an aromatic note of ripe fruit</li> <li>With bits of peach</li> </ul>	✓	✓	✓	✓	50 g	1,0 kg	22104



# Native and exotic fruits

Product name	Product description	with pieces	bake stable	Clean Label	vegan	Dosage per 1.000 g	Package	Item-No.
<b>Peach-Passionfruit</b>	<ul style="list-style-type: none"> <li>Peach-Passionfruit preparation with a sweet, exotic taste and bits of peach</li> <li>For 100 g paste we use approx. 113 g passionfruit</li> </ul>	✓	✓	✓	✓	50 g	1,0 kg	24104
<b>Pear</b>	<ul style="list-style-type: none"> <li>Pear preparation with a ripe juicy taste</li> <li>With Williams Christ brandy and pear pulp</li> </ul>		✓	✓	✓	30-50 g	1,0 kg	21104
<b>Pineapple</b>	<ul style="list-style-type: none"> <li>Pineapple preparation with fruity, exotic flavour</li> <li>With pineapple pieces and juice concentrate</li> </ul>	✓	✓	✓	✓	30-50 g	1,0 kg	20904
<b>Pink Grapefruit</b>	<ul style="list-style-type: none"> <li>Pink Grapefruit preparation with a fresh-tart taste and strong pink colour</li> <li>For 100 g paste we use approx. 60 g grapefruit juice</li> </ul>			✓	✓	50 g	1,0 kg	27820
<b>Pomegranate</b>	<ul style="list-style-type: none"> <li>Food preparation with tangy, fruity taste and intensive colour</li> <li>For 100 g paste we use approx. 232 g pomegranate</li> </ul>		✓	✓	✓	50 g	1,0 kg	49904
<b>Raspberry</b>	<ul style="list-style-type: none"> <li>Raspberry preparation with a ripe juicy flavour</li> <li>For 100 g paste we use approx. 132 g raspberries</li> </ul>		✓	✓	✓	30-50 g	1,0 kg	20804
<b>Sea Buckthorn</b>	<ul style="list-style-type: none"> <li>Preparation with sea buckthorn pulp and a typical acidic flavour</li> <li>Has a fine orange note to round off the taste</li> </ul>		✓	✓	✓	50 g	1,0 kg	43504
<b>Strawberry</b>	<ul style="list-style-type: none"> <li>Strawberry preparation with a ripe juicy flavour</li> <li>With strawberry pieces and strawberry juice concentrate</li> </ul>	✓	✓	✓	✓	50 g	1,0 kg 3,0 kg	20704 20706

# Floral notes

Product name	Product description	with pieces	bake stable	Clean Label	vegan	Dosage per 1.000 g	Package	Item-No.
<b>Elderblossom</b>	<ul style="list-style-type: none"> <li>Elderblossom preparation with a fragrant flowery note</li> <li>Contains elderblossom extract</li> </ul>		✓		✓	50 g	1,0 kg	43704
<b>Hibiscus</b>	<ul style="list-style-type: none"> <li>Hibiscus preparation with a berry-like, slightly flowery and tart taste</li> <li>Contains hibiscus extract</li> </ul>		✓	✓	✓	50 g	1,0 kg	24320
<b>Lavender</b>	<ul style="list-style-type: none"> <li>Lavender preparation with pleasant flowery, spicy-perfumed notes</li> <li>Contains lavender extract</li> </ul>		✓	✓	✓	50 g	1,0 kg	23820
<b>Rose</b>	<ul style="list-style-type: none"> <li>Flavour preparation with fine rose taste</li> <li>With natural rose flavour and other natural flavours</li> </ul>			✓	✓	50 g	1,0 kg	25320

*I love using Dreiboppel pastes to make rolled fondant, modeling chocolate or buttercream which provides many colors and taste variations. In this way you can create wonderful cake masterpieces that taste phenomenal. And the best part: The colors and flavors are natural!*

*Joan Repato, Pastry Chef and Technical Advisor*



## PROFESSIONAL TIP

## Coffee notes

Product name	Product description	with pieces	bake stable	Clean Label	vegan	Dosage per 1.000 g	Package	Item-No.
<b>Cappuccino</b>	<ul style="list-style-type: none"> <li>Coffee preparation with typical cappuccino flavour</li> <li>For 100 g paste we use approx. 77 g coffee</li> </ul>		✓	✓	✓	30 g	1,0 kg	25204
<b>Espresso</b>	<ul style="list-style-type: none"> <li>Food preparation with typical espresso flavour</li> <li>With a light chocolate note</li> </ul>		✓	✓	✓	50 g	1,0 kg	26704
<b>Latte Macchiato</b>	<ul style="list-style-type: none"> <li>Food preparation with the typical flavour combination of espresso and milk</li> </ul>		✓	✓	✓	50 g	1,0 kg	28104
<b>Mocha</b>	<ul style="list-style-type: none"> <li>Coffee preparation with a strong roasted flavour</li> <li>With 39 % heavily roasted, finely ground coffee beans</li> </ul>		✓		✓	10 g	1,0 kg	23904
<b>Tiramisu</b>	<ul style="list-style-type: none"> <li>Food preparation with the typical taste of the classic Italian dessert</li> </ul>		✓	✓		50 g	1,0 kg	24004

## Chocolate, cookie and caramel varieties

Product name	Product description	with pieces	bake stable	Clean Label	vegan	Dosage per 1.000 g	Package	Item-No.
<b>Butter Biscuit</b>	<ul style="list-style-type: none"> <li>Food preparation for the flavouring of fine bakery wares, desserts and edible ices with butter biscuit taste</li> </ul>		✓			50 g	1,0 kg	29450
<b>Caramel</b>	<ul style="list-style-type: none"> <li>Caramel preparation with a delicate roasted flavour and gold-brown colour</li> <li>With caramel syrup</li> </ul>		✓	✓	✓	5 g	1,0 kg	21604
<b>Chocquette</b>	<ul style="list-style-type: none"> <li>Cocoa preparation with the fine taste of milk chocolate</li> <li>With 24 % cocoa powder</li> </ul>		✓			80 g	3,0 kg	23706
<b>Creme de Cacao</b>	<ul style="list-style-type: none"> <li>Cocoa preparation with strong bitter flavour</li> <li>With 40 % cocoa powder</li> </ul>		✓	✓	✓	30 g	3,0 kg	20406
<b>Toffee</b>	<ul style="list-style-type: none"> <li>Food preparation with typical colour and taste of cream caramel</li> <li>With condensed milk and caramel syrup</li> </ul>			✓		50 g	1,0 kg	41904
<b>Truffle-Praline</b>	<ul style="list-style-type: none"> <li>Food preparation for flavouring truffle ganache</li> <li>Delicate hazelnut flavour, with a touch of Jamaica rum</li> </ul>		✓	✓	✓	50 g	1,0 kg	21204

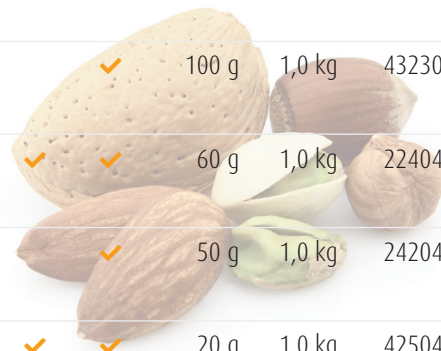


## Aromatic Spices

Product name	Product description	with pieces	bake stable	Clean Label	vegan	Dosage per 1.000 g	Package	Item-No.
<b>Creme de Menthe</b>	<ul style="list-style-type: none"> <li>Mint oil preparation with the fresh taste of mint</li> <li>With natural mint oil</li> </ul>		✓	✓	✓	20 g	1,0 kg	22904
<b>Ginger</b>	<ul style="list-style-type: none"> <li>Ginger preparation with notes of lemon, slightly spicy</li> <li>With ginger pulp and natural ginger oil</li> </ul>				✓	50-100 g	1,0 kg	45504
<b>Vanilla BOURBON</b>	<ul style="list-style-type: none"> <li>Food preparation with natural bourbon vanilla flavour</li> </ul>		✓	✓	✓	3 g	1,0 kg 3,0 kg 10,0 kg	21804 21806 21810
<b>Vanilla Morony</b>	<ul style="list-style-type: none"> <li>Food preparation with natural bourbon vanilla flavour and visible bits of extracted vanilla pod powder</li> </ul>		✓	✓	✓	7 g	1,0 kg	22004

## Nut varieties

Product name	Product description	with pieces	bake stable	Clean Label	vegan	Dosage per 1.000 g	Package	Item-No.
<b>Hazelnut</b>	<ul style="list-style-type: none"> <li>Hazelnut preparation with 15 % hazelnut pieces</li> <li>Made from hazelnut pulp</li> </ul>	✓	✓	✓	✓	60 g	3,0 kg	23306
<b>Hazelnut, smooth</b>	<ul style="list-style-type: none"> <li>Hazelnut preparation with intensive nutty flavour</li> <li>Made from hazelnut pulp</li> </ul>		✓	✓	✓	40 g	3,0 kg	22206
<b>Pistachio 100</b>	<ul style="list-style-type: none"> <li>Pistachio pulp with colour</li> <li>Delicious pure taste due to 99 % pistachio pulp</li> </ul>		✓		✓	100 g	1,0 kg	43230
<b>Pistachio, smooth</b>	<ul style="list-style-type: none"> <li>Food preparation with delicious smooth pistachio flavour</li> <li>Complemented with bitter almond flavour</li> </ul>		✓	✓	✓	60 g	1,0 kg	22404
<b>Viennese/ Roasted Almond</b>	<ul style="list-style-type: none"> <li>Almond preparation with the typical taste of burnt almonds</li> <li>With almond pulp</li> </ul>		✓		✓	50 g	1,0 kg	24204
<b>Walnut</b>	<ul style="list-style-type: none"> <li>Walnut preparation tasting of roasted nuts</li> <li>With walnut pulp</li> </ul>		✓	✓	✓	20 g	1,0 kg	42504



NEW!

## Alcohol specialties

Product name	Product description	with pieces	bake stable	Clean Label	vegan	Dosage per 1.000 g	Package	Item-No.
<b>Advocaat</b>	<ul style="list-style-type: none"> <li>Eggnog preparation with the classic popular taste</li> <li>With 30 % egg brandy</li> </ul>		✓	✓		50 g	1,0 kg 5,0 kg	24704 24708
<b>Amaretto</b>	<ul style="list-style-type: none"> <li>Amaretto preparation with the typical note of bitter almond</li> <li>With 22 % Amaretto liqueur</li> </ul>		✓	✓	✓	50 g	1,0 kg	26204
<b>Burgundy-Punsch</b>	<ul style="list-style-type: none"> <li>Food preparation with a delicate wine punch flavour</li> <li>With original Jamaica rum</li> </ul>		✓	✓	✓	20 g	1,0 kg 3,0 kg	21504 21506
<b>Calvados</b>	<ul style="list-style-type: none"> <li>Calvados preparation with a fruity apple flavour</li> <li>With apple juice concentrate and 25 % genuine Calvados</li> </ul>		✓	✓	✓	50 g	1,0 kg	42704
<b>Cherry Brandy</b>	<ul style="list-style-type: none"> <li>Kirsch preparation for genuine classic recipes</li> <li>With 55 % original Black Forest kirsch from Ortenau</li> </ul>		✓		✓	50 g	1,0 kg 5,0 kg	21704 21708
<b>Creme Napoleon</b>	<ul style="list-style-type: none"> <li>Brandy preparation with full-bodied flavour</li> <li>With 57 % brandy</li> </ul>		✓		✓	20 g	1,0 kg	20004
<b>Irish Cream</b>	<ul style="list-style-type: none"> <li>Irish Cream liqueur preparation with the typical taste of whisky and cream</li> <li>With real Irish Cream liqueur</li> </ul>			✓		50 g	1,0 kg	26504
<b>Marc de Champagne</b>	<ul style="list-style-type: none"> <li>Marc de Champagne preparation with a refined champagne taste</li> <li>With 30 % Marc de Champagne (champagne brandy)</li> </ul>		✓	✓	✓	50 g	1,0 kg	29204
<b>Pear</b>	<ul style="list-style-type: none"> <li>Pear preparation with a ripe juicy taste</li> <li>With Williams Christ brandy and pear pulp</li> </ul>		✓	✓	✓	30-50 g	1,0 kg	21104
<b>Prosecco</b>	<ul style="list-style-type: none"> <li>Prosecco preparation with a fruity sparkling white wine taste</li> <li>With real Prosecco</li> </ul>			✓	✓	50 g	1,0 kg	23004
<b>Rum JAMAICA</b>	<ul style="list-style-type: none"> <li>Rum preparation with the taste of a Caribbean vacation</li> <li>With 20 % original Jamaica rum</li> </ul>		✓	✓	✓	5-10 g	1,0 kg 3,0 kg 10,0 kg	21904 21906 21910



## Modern in tradition

Since 1899, we have been the specialist for the development and production of fruity and sweet flavourings. As a traditional company with 12 decades of experience, we understand better than nearly anyone how to combine traditional craft with modern inspiration.

### From Langenfeld into the world

Our wide product range, from cream stabilisers to baking mixes to flavourings and pastes for fine pastry, lightens daily operations in bakeries and confectioneries, and is exported from Langenfeld (Rhineland) all over the world.

### Our core competence: taste

With over 80 different pastes for fine pastry and flavourings – from classic to trendy – we provide you with subtly balanced flavour nuances and characteristic colours for the preparation of customised creations, from delicate cakes to efficient traybakes.

Dreidoppel – Ideas for good taste! Since 1899.

Discover our product range for more creativity in bakeries, pastry shops and ice-cream parlours at [www.dreidoppel.de](http://www.dreidoppel.de)